# Venison Schmeatloaf

By David Schmetterling | Preparation time: 10 minutes | Cooking time: 1 hour | Serves 8



eatloaf is a great comfort food. It's delicious, filling, and easy to prepare and cook. For these reasons, it's now a staple of my hunting camps, whether warmed up on a wall tent woodstove or cooked in my camper's oven. It's even

become a good-luck meal the night before hunting trips. On top of all that, meatloaf is the dish that keeps on giving-providing several dinners or meat-

loaf-and-mashed-potato sandwiches with the leftovers.

Meatloaf, in all its varieties, is popular around the world. The Austrian version, faschierter braten ("minced roast"), is wrapped in ham before baking. In Italy, Turkey, Hungary, and many other countries, the dish is stuffed with hard-boiled eggs. The Vietnamese call their meatloaf *chá* and boil it rather than bake it.

I enjoy many versions. This particular one—which a friend has jokingly named after me—is great for all big game burger, and it's always a hit at hunting camp. The recipe has two parts: the meat mixture and the special filling that's in the center and on top (not shown in photo).

I can't guarantee that this dish will ensure good luck on your next hunting trip. But I promise that you and your hunting companions will eat well.

—David Schmetterling is the FWP Fisheries Research Program coordinator in Missoula.

#### **INGREDIENTS**

## Meat mixture

2 lbs. deer, elk, or pronghorn burger

2 eggs, beaten

1 c. bread crumbs

<sup>2</sup>/<sub>3</sub> c. ketchup

1/3 c. diced green onions

3 cloves garlic, finely chopped

1/4 c. olive oil

1/3 c. bread crumbs

3 c. shredded mozzarella cheese

3/3 c. grated Parmesan cheese

1/3 c. chopped basil

Salt and pepper to taste

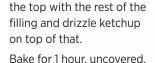
Ketchup

## **DIRECTIONS**

Heat oven to 350 degrees.

In a large bowl, combine the meat-mixture ingredients and stir together. Put half into a loaf pan, pressing down lightly to form an even, flat surface, and reserve the rest.

Mix filling ingredients in a medium bowl and pour half over the center of the meat layer in the pan, keeping it away from the edges. Put the remaining meat mixture on top and form a loaf with your hands. Cover



Let stand 15 minutes

